

LES COCKTAILS

Jack Rose	13.	The Godfather	11.
<i>Watershed Ohio Apple Brandy, Grenadine, Luxardo & Fresh Lemon Juice</i>		<i>Johnnie Walker Black & Disaronno</i>	
		<i>Add a Laphroaig float for a strong, smokey finish +\$2</i>	
French 75	9.	Pie in the Window	12.
<i>Tanqueray Gin, Sparkling Wine, House Lemon Oleo-Saccharum</i>		<i>Stoli Vanilla Vodka, Peach Nectar, Fresh Lemon Juice & Clover</i>	
<i>Upgrade to Watershed Chamomile Gin for a soothing floral note +\$2</i>		<i>Honey Syrup & Absinthe</i>	
Parisian Mule	10.	Molé Margarita	13.
<i>Tito's Vodka, Giffard Cassis Noir de Bourgogne,</i>		<i>Cocoa Infused Mezcal, Grand Marnier, Fresh Lime Juice,</i>	
<i>Lime Juice, Fever Tree Ginger Beer</i>		<i>Chili Pepper & Xocolatl Molé Bitters</i>	
Cornucopia	13.	Parchment Paper Plane	13.
<i>Sage Infused Citadelle Gin, Cointreau, Cranberry</i>		<i>Brown Butter Washed Bulleit Bourbon, Amaro Nonino, Aperol,</i>	
<i>Juice & Fresh Lime Juice</i>		<i>Fresh Lemon Juice</i>	
Orchard Fashioned	15.	Smoked Maple Manhattan	13.
<i>Basil Hayden Dark Rye, Apple Butter, Bitter Truth Bitters</i>		<i>Knob creek smoked maple bourbon, sweet & dry vermouth, bitters</i>	
<i>& Caramelized Orange Oil</i>			

WINES BY THE GLASS & BEER

Sparkling

Moët & Chandon 'Impérial,' Brut,	19.
<i>Champagne NV</i>	
Charles Duret, Brut Rosé,	13.
<i>Crémant de Bourgogne NV</i>	
Alexandre Monmousseau 'Vigneau,' Brut,	14.
<i>Crémant de Loire NV</i>	
Graham Beck, Demi Sec,	11.
<i>South Africa NV</i>	

Whites

Riesling, Kabinett, Weinkelter, Mosel, 2017	11.
Pinot Grigio, di Lenardo, Venezia	11.
<i>Giulia, Italy 2018</i>	
Sauvignon Blanc, Château La	10.
<i>Freynele, Bordeaux 2018</i>	
Sauvignon Blanc, Domaine du Salvard,	12.
<i>Cheverny, Loire 2018</i>	
Mélon de Bourgogne, Dom. de la Foliette	9.
<i>Muscadet, Loire 2016</i>	
Chardonnay, Albert Bichot,	13.
<i>Viré-Clessé, Burgundy 2016</i>	
Chenin Blanc, Les Fosses d'Hareng,	11.
<i>Vouvray, Loire 2017</i>	
Chardonnay, Jax Vineyards 'Y3,'	13.
<i>Napa Valley, California 2017</i>	
Assyrtiko, Alexakis, Crete, Greece 2018	12.

Reds

Cabernet Sauvignon & Merlot,	10.
<i>Château Gonin, Bordeaux 2012</i>	
Gamay, Pierre Chermette,	11.
<i>Beaujolais, France 2017</i>	
Pinot Noir, White Oak, Russian River	14.
<i>Valley, California 2016</i>	
Pinot Noir, Maison Roche De	13.
<i>Bellene, Burgundy 2017</i>	
Grenache & Syrah, Dom. De la Ganse	14.
<i>Vacqueyras, Rhone 2012</i>	
Cabernet Franc, Couly-Dutheil	11.
<i>Chinon, Loire 2015</i>	
Merlot, Château Teyssier, Saint Emilion,	14.
<i>Bordeaux 2015</i>	
Malbec, Clos Siguier, Cahors, France 2017	12.
Cabernet Sauvignon, Rutherford	14.
<i>Ranch, Napa Valley 2016</i>	

Beer

Miller Lite	4.
Goose Island Christmas IPA	7.
Kronenbourg 1664	5.
Market Garden 'Prosperity' Wheat Beer	6.
Alaskan Amber Ale	5.
Left Hand Milk Stout Nitro	7.
Monk's Café Flemish Red Sour Ale	9.
Breckenridge Vanilla Porter	6.
Elysian 'Night Owl' Pumpkin Ale	7.
Goose Island 'Sophie' Farmhouse Saison	7.
Lindeman's Framboise (250ml)	7.
Saucy Brew Works 'Juicy ASAP' IPA	6.
Virtue 'Michigan Honey' Cider	6.

SEASONAL APERITIFS

Pastis	10.	Kir	10.
<i>Traditional Presentation</i>		<i>Giffard Cassis Noir de Bourgogne &</i>	
<i>Ricard – Developed by Paul Ricard in 1932 – the original</i>		<i>Aligote Pascal Bouchard 2015</i>	
<i>Prado – Lighter in body with more flavor of anise</i>			
Pineau des Charentes	12.	Kir Royal	14.
<i>Navarre, Fortified Wine from Cognac</i>		<i>Giffard Cassis Noir de Bourgogne &</i>	
		<i>Vigneau, Brut, Crémant de Loire NV</i>	
Fino Sherry	8.		
<i>Alvear 'Fino en Rama,' Montilla Moriles 2012</i>			